

Rebecca Scheier: About Tie Your Apron

Rebecca Scheier is the founder of Tie Your Apron Culinary Events. After years of being "lost" in the kitchen, Rebecca came to cooking as a second career. It was an inside family joke that when Rebecca's children asked "What's for dinner?" they answered their own question with "Chicken, rice and salad." After many years working as an estate planning and real estate attorney with little time for food preparation, Rebecca took a recreational cooking class in an effort to improve her kitchen experience and the dining experiences of her family. From that point forward, learning about food and cooking became an obsession for her.

Rebecca graduated from The Cambridge School of Culinary Arts with highest honors and soon after achieved the designation of CCP (Certified Culinary Professional) from the International Association of Culinary Professionals. She began her culinary career as a recreational cooking instructor at The Cambridge School of Culinary Arts and is the President of the school's Alumni Board of Directors. Rebecca has also taught both children and adults privately and at CreateACook in Newton, Massachusetts. A strong believer in local, seasonal and sustainable food, Rebecca is a member of Slow Food Boston and Chefs Collaborative, and she is enrolled as a Chef in Michelle Obama's *Chefs Move To Schools* program where she is matched with the Acton and Acton-Boxborough Public Schools. Rebecca is ServSafe certified. She believes that cooking offers opportunities for relaxation, creativity, learning, team building and family fun, and she loves teaching her students all of the things about cooking that she did not know as a young mother. Rebecca lives in Acton, Massachusetts with her husband, Mark, who, along with their two children, Alison and Alex, now enthusiastically look forward to the answer to "What's for dinner?"

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